

8 in sq. 5 Tbsp. Rendered butter  
 9 " " 1/3 cup " "  
 9 x 13 1/2 " " "  
 11 x 15 3/4 " " "  
**KIBBI - Raw**  
**(Basic recipe)**

3 cups ground lean lamb meat  
 (leg portion only)  
 1 cup fine cracked wheat (borgul) *heaps*  
 1 medium onion, chopped  
 salt and pepper to taste

Keep ingredients as cold as possible.

Trim meat of all fat & muscle. Grind lamb meat through fine meat grinder & chill well.

Wash cracked wheat by soaking in water then pressing between palms of your hands to remove excess water.

Mix wheat with meat, onions & spices, kneading well. When mixture becomes stiff, dip your hands in ice water & knead to soften.

Run mixture through meat grinder a second time and serve immediately.

### BASIC STUFFING for KIBBI

1 lb. lamb meat, coarsely ground with  
 little fat  
 1 onion, cut in small pieces  
 3 tbsps. pine nuts  
 1/4 tsp. pepper  
 1/2 tsp. salt  
 1 tbsps. butter, melted

### PREPARATION:

Cook the meat in melted butter and braise until half done. Add the cut onion and cook well; fold in the salt, pepper and pine nuts

For Kibbi balls do not  
 have " too loose" stuff.  
 Bake in pan with 33  
 rendered butter at 450°  
 Shake pan occasionally

*5 cups kibbi mix*  
*large*  
 3 legs - 16 cups meat  
 2 cups kibbi makes  
 1 - 8 x 8 pan.  
 " makes 12-14  
 diamond servings